

# Independent Wine Evaluation

## 2010 No. 77 Cabernet Sauvignon, Mount Veeder, Foyt Family Wines

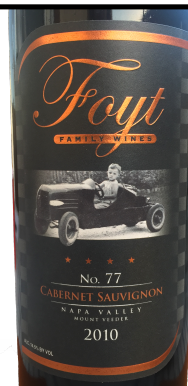
This is a spellbindingly complex and balanced Cabernet Sauvignon. It is powerful—not with alcoholic heat and body—but a bounty of aromas and flavors. The first impressions on the nose are cherry, cassis, dried tobacco leaf, and oak spice. On the palate, the fruit is the same with a dense herbal bouquet, wrapped in vigorous menthol and a hint of bitter espresso. The finish was notably fruit-driven, with chewy tannins and volcanic flavors.

The wine was immediately accessible and took little time to become very complex. It persisted in steady development over several hours. Pepper, beeswax, violet, orange blossom and more aromas and flavors filled the spaces between rich fruit and sophisticated oak. Throughout, the wine remained polished, plush, light on its feet, symphonic and precise.

It seems fully mature in 2016, but may yet improve with age.

**Complexity:** Diverse notes from each category, presented evenly and in integration with one another; beautiful to start, and excellent development  
**Balance:** Acid, alcohol, tannins, aromas and flavors are all well integrated  
**Intensity:** Aromas and flavors are distinct, expressive, and persistent  
**Character:** Sophisticated, profound, with masculinity and gravitas  
**Typicity:** Typical Mt. Veeder earth, and a unique oak profile

## THE SOMMELIER COMPANY



**Appellation:** Mount Veeder, Napa Valley

**Vintage:** 2010

**Composition:** Cabernet Sauvignon

**Alcohol:** 14.5%

**Release Price:** \$105

### VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

**Appearance:** Pure ruby; clear, deep, with slight cloudiness

**Fruit and Floral:** Red cherry, black cherry, cassis, blackberry, blueberry, plum, raspberry, orange peel, orange blossom, violets

**Spice, Herbal, Vegetal:** Menthol, thyme, fresh herbs, pepper, pine sap, licorice

**Oak, Earth and Other:** Dried tobacco leaf, cherry wood, beeswax, charcoal, roasted sesame seed, moist tree bark, espresso, mocha

### RESULTS:

#### Stage 1: Blind Tasting

- Complexity: 9/10
- Balance: 9/10
- Intensity: 9/10

#### Stage 2: Non-Blind

- Character: 10/10
- Typicity: 8/10

# SCORE: 97



Tasting conducted September 22, 2016

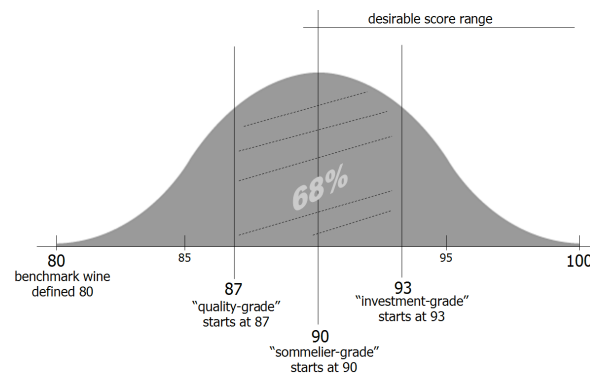
*Adam Edmondson*

Lead Evaluator, Adam Edmondson, CSW

*Jörn Kleinhans*

Principal, Jörn Kleinhans, CSW

### EVALUATION MODEL:



**METHODOLOGY DISCLOSURE:** Full evaluation criteria and process description available upon request. Wines are tasted and evaluated in a controlled environment. Wine samples are provided by producer as part of paid evaluation assignment. Evaluation model assumes that wine quality is normally distributed between scores 80 and 100, where 80 represents a simple, but not flawed, standard wine.